

Of Interest to Every Woman

Edited by Martha Westover

THE HOME-MADE FIRELESS COOKER

Summer and the fireless cooker season will soon be upon us. Owing to its cost, it is not possible for every woman to have a fireless cooker. But here is how one can be made at home.

Get a wooden, candy-pail, some granulated cork and a piece of asbestos. The asbestos comes in the form of sheets, and with the line, the bottom and sides of the pail. Then place a heated tin or aluminum kettle in the center of the wooden pail. This tin or aluminum kettle should be small enough to allow a space of two or more inches between it and the wooden pail, and it should be heated and put in so that it will expand and take more room than it did. The work of finishing the cooker should proceed quickly as possible.

Immediately after placing the heated tin in the center of the wooden pail, pack the space between the two pails tightly with granulated cork. This cork is used for packing fruit and can be obtained at a wholesale fruit house. If the granulated cork is not enough, granulated cork is light and a non-conductor of heat. If you would have a neat-looking cooker, have the asbestos sheeting protrude above the edge of the candy pail so that it can be folded over the space between the two pails and cover the cork. If possible, tuck the edge of the asbestos down around the tin pail. When this is well done, it will remain in this position no matter how much careless usage the cooker receives.

And now for the lid. Make a pad of asbestos the exact size of the lid of the candy pail and fill it with cork, tucking it so that the cork remains in place. This is to be placed over the inner pail and under the wooden cover when the cooker is in use. It adds greatly in retaining the desired heat.

Varnishing the wooden pail on the outside improves its appearance.

Almost every housewife knows that food cooked in the fireless cooker must first be started on the stove and when half done (or thoroughly heated according to the character of the food) it is placed in the cooker in a tin pail and, in the case of cereals, cooking over night, hot water is poured around it. It is best to see, therefore, that the stationary tin or aluminum pail that you put inside the wooden one does not leak.

CASHEW NUTS

Do You Know About Them? If Not, Read This.

In the confectioners' shops, next to the salted almonds, will be found a white, lustrous, nut known as the cashew. Any one who has tasted it can testify to its merit.

This nut is the fruit of a spreading tree of the tropical countries, growing to about twenty to forty feet high. Many curious features about the tree make it of interest to us. The stem is covered in a milky juice, which exudes and turns black in the case of cereals cooking over night, hot water is poured around it. It is best to see, therefore, that the stationary tin or aluminum pail that you put inside the wooden one does not leak.

The fragrant and pretty flowers are succeeded by the fleshy and rather large fruit, on one end of which is a stalk. The fruit is called the cashew apple and is shaped like a pear. This is perfectly free from acidity and has a pleasant and refreshing taste, which makes it a great favorite with the natives. By fermentation it becomes a very pleasant vinous liquor. It is obtained from it, and when this is distilled a still better spirituous drink is obtained, highly esteemed in that part of the world for its flavor.

The cashew nut is borne at the extremity of the stalk, from its least shape like a kidney. It has a scaly, leathery, outer shell, the outer being hard, and the second shell is a very black, brittle, and is gotten rid of in the process of roasting. The kernel is only and very pleasant, as well as very wholesome. This is in common use in the tropics, served in many ways, when roasted, especially for puddings. In the West Indies it is the custom to put the nuts into wines, especially old Madeira wine, because it is thought to be especially agreeable to it. For this use they are sometimes imported to Great Britain. In like manner they are often used in chocolate, the flavor being improved.

In this country they are used chiefly for dessert purposes, being roasted in oil and salted like almonds. The confectioners use them in a great deal in the making of candies and they are put in pastry also.

A Dainty Frock



For a girl of nine or ten.

Garden Dress by Poirer



The garden dress, designed by Poirer and worn by Carolyn Thomson in the third act of "Adele" is of light gray, almost silver, silk, chiffon, trimmed and finished with ribbon to match, the knots being pink roses instead of the usual loops of ribbon.

ALL ABOUT THE PEANUT

Peanuts are inseparably connected with the circus and pink lemonade. But in the trade annals of the United States they play a much more important part. The peanut industry in this country amounts to \$10,000,000 a year, and we eat not only all the nuts that can be grown here but we import enormous quantities from North Africa, Spain and India.

It is curious to read the history of the peanut. We first find it in Virginia, growing in the vicinity of Norfolk. It was brought here when the slave trade from North Africa was at its height. The slaves were fed on these groundnuts on the boats coming over, so we have to thank them for its introduction to this country. It became established in Virginia as the "goobee," and was not known outside of that State until the Civil War brought the boys in Blue down there. They tasted and found the nuts good, and after the war sent for seed, which they raised on their farms at home. This is the true origin of the peanut, and it is a fact that it spread to thirty-eight States of the Union, though the main industry is still confined to Virginia and the Carolinas.

The peanut is not really a nut, but a seed pod like peas or beans. As soon as the leaves and blossoms appear on the plant its relation to the pea and bean is immediately recognized. The pretty flowers come out in all summer without setting a single seed. The real working flowers are little closed ones hidden down under the leaves, which push themselves steadily under the ground, and there the seed is matured. The practice is to wait until the first signs of frost, then carefully remove the soil about the plants. The plants are then extracted over which where the nuts may dry, seeing that they are protected from rain. In spring they are cleaned and bleached and shipped to market.

The nuts are eaten raw or roasted. A substitute for butter is made from the crushed and roasted nuts, called peanut butter, which is very nutritious and delicious. It is pressed from them also, which is used all over the world as a cheaper, though not inferior oil to olive oil. The plant is invaluable to the farmer, because, after the oil has been extracted, the cake remaining furnishes a most wholesome and sufficient fattener for stock.

Any garden will grow this prolific plant, which not only supplies so much nourishment for man and animal, but also enriches the soil in which it grows by its supply of nitrogen.

FASHIONABLE DRESS FOR DAY OR EVENING

Choices in taffeta dresses are bewildering, and preference is given to the two deep, rounded, or on with a wide upright pleat, all of the taffeta. An entirely original aspect is brought about by the placing of these flounces, their own depth apart, although only a tall, slim figure could quite successfully carry off such a pronounced breaking up of lines. The vest and collar are of voluminous lawn, and the charming little bolero corsage is scattered all a long shaggy line into an applied fold that vanishes into nothing just above the elbow.

Below the sleeves at the arm closely, while at the wrist up and down the cuffs of the lower are divided by a bracelet of the taffeta.

Trouser Effects

There is no doubt about it at all, that a very pronounced distinction prevails, where evening toilettes are concerned, to bring in a very slim, frankly speaking, trouser effect as the basis of operations, which is accentuated by the extreme fullness of the long upper flounces. It strikes one as singularly indecent and unbecoming, but model after model follows on these lines, and one can only hope that in process of time some amelioration will come about.

The Baby Back.

Then, too, there is the baby back to take into consideration. This is the description, and one true enough, of the long back usually completed by a sash of sorts, tied in a wide, outcropping bow. Sometimes this back is left straight and full, while at others it partakes more of the old princess line. But it is the very last word in silhouettes, and of a country that the latter-day elaborate will undoubtedly be irrefragable.

Etteral Evening Dress.

The first impression conveyed by the

The Great Trials of History

Star Route Trials.

Directly after the Hon. Thomas L. James assumed the position of Postmaster-General of the United States in the Cabinet of President Garfield, he discovered a great amount of extravagance, and a probable fraud, in the conduct of the mail service known as the Star Routes. These routes were authorized by Congress to further extend the mail facilities and promote the more rapid carriage of the mails. They proved to be very popular in the West and Southwest, and the growing demand for mail facilities in these sections would even in a legitimate way, if not closely watched, lead to unusual cost and extravagance, but it was alleged that a ring was formed, headed by one of the Assistant Postmaster-Generals under General Key, in which routes were established with the sole view of defrauding the government, and that large sums were paid for little or no service.

The name "Star" route arose from the use of a star on the map to indicate these routes. The scandal about its height when President Garfield was assassinated, at which time Postmaster-General James and Attorney-General MacVane, as well as others, were rapidly preparing for the prosecution of all charged with the fraud. Upon the accession of President Arthur, he openly insisted upon the full prosecution, and declined to receive the resignation of Mr. MacVane because of a stated fear that the prosecution would suffer by his withdrawal. But MacVane withdrew, and the President appointed Attorney-General Brewster in his place, who pushed the prosecution with all the power of his office.

On the 24th of March, 1882, the grand jury, sitting in Washington, presented indictments for conspiracy in connection with the Star Route mail service against Thomas J. Brady, Henry M. Valle, John W. Dorsey, John R. Miner, John M. Peck, M. C. Berdell, J. L. Sanderson and William H. Turner, as well as several others for perjury.

The indictment set out that the parties above named did unlawfully and maliciously combine and conspire to defraud the government, and to cause to be written and signed, a large number of fraudulent letters and other communications to the Postmaster-General for additional service and increase of expenditure on the routes, which were purported to be signed by the people and inhabitants in the neighborhoods of the routes. Further, that these parties swore falsely in describing the number of men and animals required to perform the mail service over the routes and States as greater than was necessary.

These false oaths were placed on file in the Second Assistant Postmaster-General's office, by means of William H. Turner, falsely making and inducing these papers, with brief and untrue statements as to their contents, and by Turner preparing fraudulent written orders for allowance to be made to these contractors for the benefit of all the parties named in this bill, the service was increased over those routes, and the magnitude of the fraud was increased.

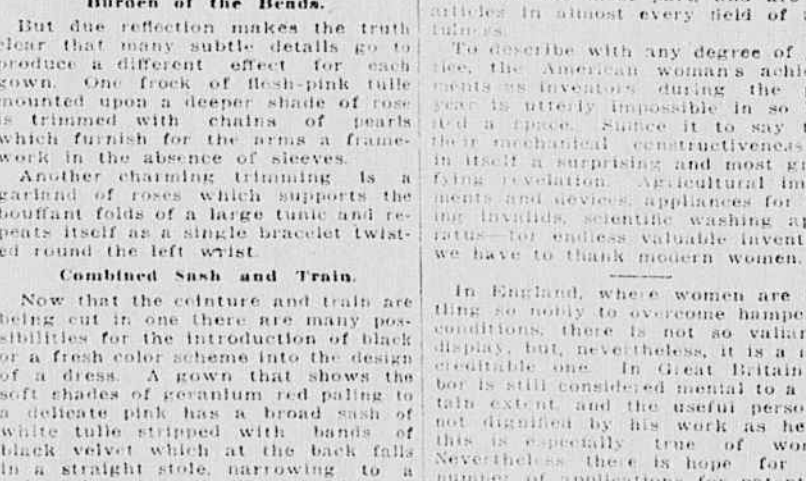
It was charged at the trial that for several years the combination had stolen from the government about \$300,000 a year. The sphere of operation covered 135 mail routes. On April 29, 1884, Assistant Postmaster-General Brady resigned his office. At the first trial, in March, 1882, the jury disagreed, and there were no convictions at the second trial. This second trial continued for seven months, beginning in December, 1882, and ending June 15, 1883, with the acquittal of Dorsey, Valle and Miner.

This famous trial was held in the old District Court. Judge Wiley had the charge of the case. The members of the jury that failed to convict the Star Route ring on its first trial were accused by the prosecution of having been bribed by the defense, and the defendants in return averred that the government had offered bribes for their conviction.

At the second trial the jury were out two full days before they acquitted those against whom a conspiracy had been charged. The verdict was a genuine surprise, and there was charge on all sides of irregularity, but nothing further came out of it.

It was the longest trial on record, and the expenses for the government alone were \$300,000. Other indictments were held against Brady, but he was never again placed on trial.

ONE OF THE SEASON'S PRETTY HATS



It is of burnt straw, pink roses and black taffeta ribbon.

WOMEN INVENTORS OF TWO COUNTRIES

Possibly nowhere is the wholesome freedom of the American woman's life better demonstrated than in the novel devices she has patented during the year 1913. They are decidedly practical for the most part, and are for the most part in almost every degree of usefulness.

To describe with any degree of justice the American woman's achievements in inventions during the past year is hardly possible in so limited a space. Since it is to say that their mechanical constructiveness is in itself a surprising and most gratifying revelation. Agricultural implements and devices, and the like, are not the only inventions of the year. Inventions of the year 1913 are not limited to the mechanical, but include a number of inventions of the year.

An analysis of the English woman's inventions during 1913 yields the following results: Dresses, 68; hairdressing, 1; nursing, 11; motor cars and cycling, 16; manufacture, 7; games, 6; education, 4; babies' requisites, 2; artists' appliances, 1; aeroplanes, 1; needlework, 1; and dentistry, 1. This classification does not, of course, include a number of inventions difficult to classify.

One of the women inventors abroad thought out a special means of heating a hospital, and to a princess is due credit for devising new kinds of berths, bunks and seats for use on board ship.

SUNDAY MENU

Breakfast.	Boiled Rice
Strawberries with Cream	Coffee
Ham and Eggs	
Corn Bread	
Dinner.	
Clear Soup	Asparagus
Spring Ducks	Currant Jelly
Creamed New Potatoes	
Brussels Sprouts	
Vegetable Salad	
Strawberry Ice Cream	
Almond Macaroons	
Supper.	
Sandwiches	Welsh Rarebit
Lettuce and Tomato Salad	
Rice Cakes	Celery
Fruit	Salted Nuts
	Cake
	Cocoa

THE MILKY WAY

Local Groups of Stars Which Move Parallel.

From a great number of observations it results that all the local groups of stars for which we have the necessary data are found to move in space very nearly parallel to the Milky Way.

In each of these groups the parallelism of the movement is such that the parallaxes were determined. For the great majority of the stars they are easily comparable. Thus, for the stars, who knew at the same time the position in space and the magnitude of linear movement.

In investigating the mass of stars known as the Pleiades, they can be clearly divided into two groups, and in each of them the stars are sensibly more feeble than the normal magnitudes in corresponding groups.

The question arises: Is there dispersion of light in a nebulous atmosphere surrounding the mass of stars?

YOU CAN MAKE IT

This Time It Is a Tea Tray at Little Cost.

The lid of a cheese box can be converted into a very dainty tea tray in the following manner. Sandpaper the wood until it is quite smooth and stain with a light brown. The prepared stain is so inexpensive that it is best to buy it this way. After the stain has dried polish the wood with turpentine and linseed oil. Brass handles, which can be purchased at a 5- and 10-cent store, or at the upholsterers, are then to be attached to the tray. Be sure and get these on directly opposite each other. With a daintily embroidered round cloth, placed in the bottom of the tray you have a piece of craftsmanship of which you can be proud.

AS TO CITRON

It May Be Used in Any Recipe Calling for Dried Fruit.

Citron, when properly used and prepared, is so delicious that it should be introduced for a change more frequently.

Substitute citron in any recipe calling for dried fruit, for a plain cake transformation, while regular of gingerbread, add one cupful of minced citron, slightly floured. Put a small teaspoonful in the doughnut batter, measured after slicing. In your lemon or vanilla icing, put a little minced citron, grated with pulverized sugar, sprinkle a little of it shaved on top cake before being applied.

When the vanilla cream is nearly frozen, remove the lid and for two quarts drop in one of the large pieces of citron, previously put through the meat grinder, again cover and finish as usual.

Citron is delicious in apple sauce and "Brown Betty."

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OFFICIAL HOSTESS TO KING AND QUEEN

Madame Poincare Entertains Foreign Sovereigns During State Visit to Paris.

BY LA MARQUISE DE FONTENAY.

MADAME POINCARÉ is not the first wife of a President of the French republic to enact the role of official hostess to foreign sovereigns paying state visits to Paris, and the attempt made to intimate that the conspicuous part which she has played in entertaining the King and Queen of England during their journey on the banks of the Seine, which has just come to a close, is without precedent and something entirely new, is unwarranted.

Thus, in 1878, which was the first occasion of foreign monarchs and royalties visiting Paris in state after the overthrow of the empire, Marshal MacMahon, then President of the republic, was assisted in welcoming them by his wife, the Duchess of Magenta, sister of the last Duc de Castries, and one of the most respected and influential leaders of the old French aristocracy. She did the honors of the first lady of the land as the President's hostess, and in her relations with the visiting royalty, she was exactly how to blend the courtesies due to their rank with the requirements of the dignity of her own position.

It was during the regime of Marshal MacMahon's successor, Jules Grevy, that the wife of the President began to be relegated to the background by the French aristocracy, and to be politically ignored by visiting royalty. Queen Victoria, having not the fashion in this respect, on her way south and stopped there for a day and night at the English embassy, in the Faubourg St. Honoré, she consented to receive a visit there from Grevy's President, but declined to receive his wife. Her example was followed not long afterwards by the late Queen Louise of Denmark, and by the now widowed Empress of Russia, when they stayed for some days in the French capital.

There was a reason for this. Mme. Grevy was a wholly uneducated woman, who had been President Grevy's cook, and who had only become his wife eighteen years after presenting him with a daughter, who afterwards became Mme. Daniel Wilson.

President Carnot was far more happily married. His wife, an singularly charming woman, extremely intelligent, being the daughter of the great John Stuart Mill's works, and French. There is no doubt but what Mme. Carnot might have recovered for the office of Madame la Presidente the social graces which had enjoyed during the regime of the Empress and the Elysee, had it not been for Queen Victoria.

It may be recalled that when the late Empress Frederick made her memorable and somewhat impetuous visit to Paris, for political purposes, but on the pretext of buying herself with French art and making herself acquainted with French artists, she invoked the assistance of the great Queen Victoria, to make the visit a success. Accordingly, Queen Victoria instructed Lord Lytton, then her ambassador in Paris, to arrange for the reception of the Empress and the Elysee, and to inform them quietly how much gratified she would be if they were to establish friendly personal relations with her beloved daughter-in-law, the Empress Frederick, who was going to Paris in connection with her art interests. Lord Lytton suggested, by the Queen's direction, an interchange of visits between the Empress and the Elysee, and that the latter should invite her to dinner.

Now the Carnots did not see their way to accept the invitation advanced by Lord Lytton at the instance of Queen Victoria. The moment for the display of any particular cordiality towards Empress Frederick, who had established with French art, not in a hotel, but at the German embassy, had already not arrived. It was but a short time previously that Alfred, Duke of Saxe-Coburg and Gotha, Emperor William, an honorary emperor of a Prussian Lancer regiment, had been in Paris, and the public had tolerated any manifestations of good will by the Carnots to the Empress. It was pleaded, moreover, in official circles, could not pay a visit to the Empress, and that any invitation to the Empress to dine at the Elysee would be awkward and inadvisable under the circumstances.

Queen Victoria bitterly resented this attitude on the part of the President, which she rightly attributed to Mme. Carnot, whose character was of a more material nature than that of her husband. But what was the result? Queen Victoria still more was that Mme. Carnot was somewhat indiscreet in talking about the matter. The result of it was that Queen Victoria called the attention of the other crowned heads, especially those to whom she was related, to the intimation which

she had received from the French President, to the effect that Mme. Carnot had no official rank, and recommended that, under the circumstances, she should be ignored. And so she was, and from that time forth no notice whatsoever was taken of her existence by the various courts of Europe, or by any of the royal and imperial visitors to Paris.

The tenure of the presidency of Casimir Perrier was of too brief a character to admit of his wife making her presence felt at the Elysee, and President Faure was too much interested in other women, and too indifferent to his wife, to look upon her anything else than in the light of a handmaid to his career. Moreover, she suffered as did he, from the fact that her father was a fugitive convict, having been sentenced to a long term of imprisonment for embezzlement of trust funds connected with his care as a family lawyer. Indeed, the opposition newspapers never neglected an opportunity to point out that whereas a man was debarred from becoming an ordinary tradesman, or politician, there was a convict in his family, there seemed to be no local obstacle to the President of the republic being the son-in-law of a convicted criminal.

Mme. Loubet was as unobtrusive as her husband, the most modest and unassuming of men that have ever held the office of chief magistrate of France, and was prompted by her own taste to remain in the background.

Mme. Fallieres, however, attempted to push herself forward, especially during the visit to Paris of the King and Queen of Italy, and of the King and Queen of Norway. It is she who, when seated beside King Edward at the Elysee, is said to have remarked to him with the object of making conversation: "And what do you propose to do with your eldest son?" (Qu'est-ce que vous comptez faire de votre aîné?) Edward VII. was positively complaisant for the moment, and then exclaimed, "Mon Dieu, Madame! Nous comptons en faire un roi!" (Mon Dieu, Madame! We hope to make a King of him!)

Madame Poincare has much more savoir faire and elegance than Mme. Fallieres. But she has the disadvantage of being a divorcee, her present husband having been the lawyer who won for her the dissolution of her former marriage to a clerk of the German embassy in Paris. According to some, she is the daughter of an Italian lack driver, according to others, she was originally a chambermaid. That her antecedents are obscure is best shown by the significant silence which even the President's most intimate friends and enthusiastic adherents observe about the matter, when in conversation with them would suffice to put an end to the uncomplimentary stories regarding her early life.

Naturally, the fact that she is a divorcee renders her position one of much difficulty, especially where such Catholic courts as those of Spain and Austria are concerned, and although she has shared in welcoming the Queen of Spain to Paris, yet when President Poincare went to Madrid for the return visit, she was not asked to accompany him, and traveled with him only to the frontier, remaining in its vicinity, namely, at Biarritz, awaiting their return, without setting foot on Spanish territory.

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MANY WOMEN SURELY ENVY

This Missouri Lady, Who Says She Can Do Any Kind of Work Without Feeling Any Ill Effects.

Newtown, Mo.—Mrs. Jay Rhoades, of this place, says: "I suffered for 12 years with my right side, and the last three years, I would have a bad spell with it about every three months. I would get so bad off, every one would think I could not live."

The first of July, I began taking Cardul, the woman's tonic, and I haven't had a bad spell since soon after I began taking it.

Before taking Cardul, I could hardly stand on my feet. Now I can clean house, and do any kind of work without its hurting me in the least.

I would like to tell all suffering ladies what Cardul did for me, for it will surely help others who suffer as I did.

I cannot praise Cardul high enough, and am telling all my neighbors about it."

Cardul is a mild and effective tonic for women, that has been found, by actual use, during more than 50 years, to relieve the ailments to which all women are peculiarly liable.

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